

Potato Gratin with Garlic and Rosemary

40 lb red potatoes
4 oz chopped garlic
4 oz chopped fresh rosemary leaves
4 tbsp salt
2 tbsp fresh ground pepper
8 qt heavy cream

Wash potatoes and slice. Toss with garlic, rosemary, salt, and pepper. Divide potato mixture between 4 full-size steam table pans. Pour cream over until potatoes are just covered. Cover with foil and bake at 350 until potatoes are tender. Uncover and continue cooking until cream is thick and top is golden brown. Serve hot.